

กินเล่น STARTERS



Thai Crispy Rolls	9
Silver noodles, cabbage, carrot, mushroom and cilantro in egg roll skin. Served with chili peanut dipping sauce and cucumber salad	
Flower Rolls	9
Fresh rice paper roll, tofu, mixed green, edible flower, bean sprouts, mint, cilantro and Vermicelli noodle. Refreshing chili vinaigrette (add \$2 for shrimp)	
Nam Prik Ong	9
Northern Style. Homemade roasted tomato chili jam, charred onion and chili served with crispy vegetable to dip	
Samosa	9
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce	
Bullet Train	10
Lightly fried silkworm with garlic chili served with cucumber salad	
Chicken Satay	11
Marinated overnight in Turmeric and coconut milk served with peanut sauce, cucumber salad and roti bread	
Neua Num Tok	14
Grilled marinate Flank Steak wrapped with mint, cilantro, cucumber served with spicy roasted rice sauce	
“Mieng Kum Kung”	12
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts w/ Tamarind sauce	
Street Fair Baby Shimp Fritters	11
Marinated in red curry paste and served with chili peanut dipping sauce and cucumber salad	
Vintage Haw-Mok	12
Patiently steamed Wild King salmon in red curry, cabbage and sweet basil wrapped with banana leaf served with rice cracker	
Crispy Chicken Wings	11
Thai style crispy wings topped with sweet garlic sauce and fried basil	
Kob Tod	12
Crispy Frog legs topped with garlic red curry sauce	
Crispy Calamari	12
Curry battered Monterrey squid with spicy pepper, garlic aioli and cucumber	

ต้ม SOUP

Choice of tofu, chicken, pork or beef. Prawns +4	
Tom Kha	8 / 12
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass and long coriander	
Tom Yum	8 / 12
Northern Style spicy and sour soup with shredded chicken, mushroom, tomato, galangal, kaffir lime leaves, lemongrass, and long coriander	
Tom Zapp Beef	14
Herbal beef stewed in Spicy & Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass and long coriander	
ก๋วยเตี๋ยว NOODLE SOUP	
Tofu Noodle Soup	13
Fresh rice noodles, vegetable broth, soft tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
Chicken Noodle Soup	14
Vermicelli noodles, spinach, bean sprouts, cilantro, green onion and fried shallots	
Tom Yum Noodle Soup	16
Combination Seafood: salmon, calamari, shrimp, scallops. Egg noodles in Spicy & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion and <u>peanuts</u>	
24 Hours Beef Noodle Soup	16
Slow cooked Beef stew, Egg noodle, veal broth, broccoli, basil, bean sprouts, cilantro, green onion and garlic chips	

Papaya Salad	12
Shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (peanut), Salted Crab or Fermented fish. Add \$3 for grilled Tiger prawns	
Mango Salad	12
Shredded green Mango, garlic, fresh chili, cherry tomato, mint, dried shrimp, cashew nuts, salted crab dressing. Add \$3 for grilled Tiger prawns	
Herbal Rice Salad	11
Bangkok style. Toasted coconut, shredded green mango, crispy shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, dried shrimp with Tamarind dressing	
Larb Par	12
Diced Toro Maguro tuna* green onion, cilantro, dill, long coriander and dried chili served with garden vegetables	
Larb Moo	12
Minced Pork, roasted rice, shallot, green onion cilantro, dill, long coriander and dried chili served with wonton chips	
Yum Neua	14
Grilled Flank Steak, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables	
Yum Moo Krob	14
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables	

ปลา SPECIAL

Mok Salmon	20
Country style grilled Wild King Salmon in banana leaf, oyster mushroom, lemongrass, dill, shallots, poached cabbage, spicy cilantro lime sauce. Jasmine rice	
Phi Phi Seafood Platter	36
Grilled beach style: River Prawns, Shrimps, Calamari, Scallops served with garlic Vermicelli noodle, spicy Thai chilli sauce and smoky chili sauce to dip	
Kai Yang, Som Tum	20
Half BBQ Chicken marinated in herbs & spices with papaya salad grilled banana leaf Sticky Rice and sweet plum sauce	
Neua Yang	24
Grilled Snake River Farm Rib eye Steak, Northern Style chili paste, grilled broccoli and onion. Jasmine rice	
Pad Char Shrimps	19
Stir-fried fresh Shrimp in red curry sauce, kaffir lime, galangal and Krachai. Turmeric Rice	
River Prawn Pad Thai	22
Fresh Thin rice noodles, cage free egg, bean sprouts, chive, shallot and peanut, crispy wonton with Grilled River Prawn	
Kaeng Kaew Warn Kai	19
Green curry broth, bone in Chicken, blood jelly, Thai eggplant, bell pepper, bamboo, kaffir lime, krachai, Thai basil Vermicelli noodles and companion garnishes	
Hat Yai	20
Southern style super-crispy fried Chicken, turmeric & herbs, fried shallots, sweet cucumber pickles, lotus wrapped rice and bone broth	
Panang Neua	22
Slow braised Short Ribs in a Panang curry, grilled asparagus, bell pepper onion, crispy yam, and fried basil. Jasmine rice	

แกง CURRY

Choice of tofu, chicken, pork or beef
Prawns +4 Combination Seafood +7
Served with Jasmine rice.

Substitute with Roti bread +1 Brown Rice +2
Sticky Rice +2 Steamed Noodles +2 Steamed Veg. +2

- Red Curry;** bell pepper, bamboo shoots, basil 13
- Green Curry;** grilled eggplant, bell pepper, bamboo, basil 13
- Yellow Curry;** potato, onion and crispy shallot over roti bread 14
- Panang Curry;** peanuts, bell pepper, basil, crispy yam 14
- Pumpkin Curry;** bell pepper, basil, crispy yam 14

จานด่วน THAI STREET FOOD

Choice of tofu, chicken, pork/minced pork or beef. Add fried egg +2
Prawns +4 Combination Seafood +7

- Thai Fried Rice** 13
Cage free egg, onion, tomato, green onion, cilantro
- Pad Ka Pow** 14
Thai basil, garlic, fresh chili
- Pad Prik King** 14
Sautéed red curry paste, kaffir lime leaves, string beans
- Pad Ped** 14
Sautéed red curry paste, lemongrass, galangal, krachai, onion, bell pepper
- Pad Black Pepper Garlic** 14
Sweet onion, green onion, cilantro
- Pad Fresh Ginger Sauce** 14
Shitake mushrooms, white onion, green onion, fresh ginger
- Pad Thai** 14
Thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanut
- Pad See You** 14
Flat rice noodles, cage free egg, carrot, broccoli
- Pad Kee Mow** 14
Spicy flat rice noodles, bamboo shoots, bell pepper, basil

ผักผัก SIDE VEG.

- Spicy Eggplant** 10
Bell pepper, garlic, basil
- Poached Cabbage** 10
Garlic, chili oil, fish sauce
- Broccoli** 10
House xo sauce
- Asparagus** 10
Garlic, fermented bean sauce

SIDE

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|--------------|-----|-----------------|---|
| Jasmine rice | 2.5 | Peanut sauce | 4 |
| Brown rice | 3 | Cucumber salad | 4 |
| Sticky rice | 3 | Steamed veg | 4 |
| Crispy roti | 4 | Steamed noodles | 4 |
| Bone broth | 5 | | |

Kid's Menu 9

Under the age of 10

- Thai Chicken Fingers** over Jasmine rice
- Chicken Satay** with Sticky rice
- Flat Rice Noodle** w/ egg and broccoli

ขาว WHITE

Folk Machine Tocai Friuliano Mendocino, CA 2014 9/36
Classic Northern Italian style with clean purity, lovely roundness in the mouth and beautiful minerality. Candied lemon rind and sweet grapefruit

J. Mourat Loire Meridionale Loire, France 2013 12/48
50% Chenin Blanc, 50% Chardonnay
Very bright and aromatic notes of exotic fruits, musk and spices
Long, supple and fresh finish

Banyan Gewurztraminer Monterey County, CA 2014 10/40
Lip-smacking jumble of lychee and passion fruit with hints of ginger candy and white pepper. Start out gently then explodes in the mouth

Odonata Chardonnay Santa Cruz, CA 2014 13/52
Unfiltered with opulent fruit at forefront as aromas of toasty oak dance with stone fruits and pear. Crisp minerality flows through the core into finish

Nacina Tondre Riesling Santa Lucia Highlands, CA 2013 11/44
Crisp, flavorful yet delicate notes of melon, honey and well-spiced ripe fruit balanced by acidity and long finish

แดง RED

Parts & Labor Red CA 2013 9/36
45% Syrah, 35% Carignane, 20% Grenache
Bold, smooth and spicy. Aromas of fresh black berries and racy, creamy flavors with a hint of wood in the finish

Wonderwall Pinot Noir Edna Valley, CA 2014 13/52
Scents of ripe berries, wet stone and black tea with notes of strawberry bon bons, fresh granola and a touch of cinnamon. Lingering tannins

Three "Red Label" Zinfandel Contra Costa, CA 2014 11/44
60% 20 year old vines balanced with 35% 100 year old vines. A deep concentration of ripe black cherries and earthy berries. The mouth-feel is rich and balanced with a lingering peppery finish

Van Holt Syrah Sonoma CA 2013 12/48
San Francisco label. Leathery berry fruit, cassis, celery seed and intense flavors of pomegranate with earthy undertones reminiscent of France's Northern Rhone

Our wine list focuses on small production while not all of these wineries are certified organic or biodynamic, all of them are farming with thoughts towards the future.

เครื่องดื่ม BEVERAGES

Coke / Diet / 7up	2.75
House Soda lime, cane sugar, blue flower	3.75
Iced Green Tea	4
Classic Thai Tea	4.5
24hr Cold Brew Coffee	4.5
Whole Young Coconut	6.5

ชา + กาแฟ COFFEE & TEA

Coffee	3.5
Espresso	3
Americano	3.75
Cappuccino	4
Latte	4
Thai Tea Latte	4
Spiced Chai Latte	4
Coconut Cream Latte Chai Tea – Sweet and Creamy	4.25
Thai Affrogato Vegan Coconut Sorbetto	6.5

Tea \$4

- Taiwan Tea – Oolong
- Indian Tea – Assam, hibiscus
- Earth Tea – Ginger, lemongrass, honey
- Flower Tea – Chamomile, lavender
- Green Tea – Mint, parsley

We use organic, fair-trade coffee and tea.
Coffee – dark roast, locally roasted beans. Tea – loose leaf or fresh herbs

เบียร์ BEER

Sigma Thai Lager	6
Trumer Pils CA	6
Lagunitas IPA CA	6
Ninkasi Dawn of the Red OR	7
Abbey Leffe Blond Belgium	7
Franziskaner Hefe-Weisse Germany	7
Rogue Hazelnut Brown OR	8
Almanac IPA SF 22oz	15
Almanac Farmer's Reserve Plout 375ml	18



"Everything is thoughtfully prepared from scratch using natural, sustainable ingredients found around the Bay Area or some imported directly from Thailand (like our Kai Yang skewers!). We brought our favorite recipes and prepared them as we would back home. Cheers!"

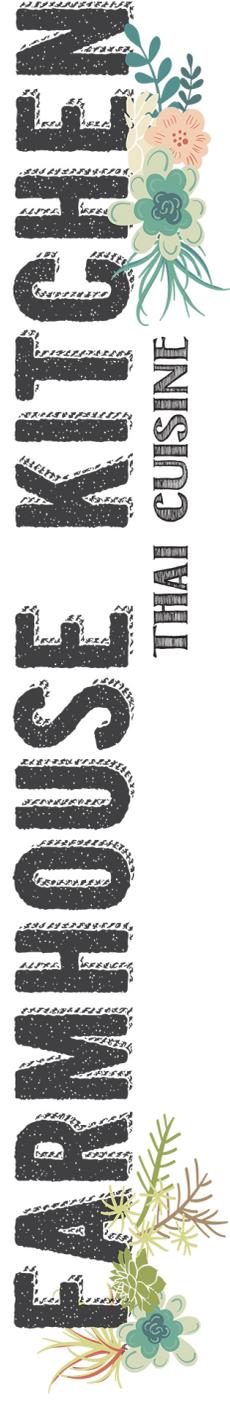
18% gratuity included for parties of 6 or more
We accept Visa, Master card, Discover and American Express.
Maximum Three credit cards per table. Additional \$1.50 per extra card
\$15 Corkage fee. 2 bottles max/table.
We are not responsible for lost or stolen items
Prices are subject to change

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef: Kasem "Pop" Saengsawang

FARMHOUSE KITCHEN

THAI CUISINE



Please indicate your allergies
WATER IS SERVED UPON REQUEST.